



US006749875B2

(12) **United States Patent
Selleck**(10) **Patent No.: US 6,749,875 B2**
(45) **Date of Patent: Jun. 15, 2004**(54) **FRUIT AND VEGETABLE PRESERVATIVE**(75) Inventor: **Rhonda Selleck**, Barham (AU)(73) Assignee: **Citrus Sensation, Pty. Ltd.**, New South
Wales (AU)(*) Notice: Subject to any disclaimer, the term of this
patent is extended or adjusted under 35
U.S.C. 154(b) by 168 days.(21) Appl. No.: **09/944,198**(22) Filed: **Sep. 4, 2001**(65) **Prior Publication Data**

US 2002/0054950 A1 May 9, 2002

Related U.S. Application Data(63) Continuation-in-part of application No. PCT/AU00/01041,
filed on Sep. 4, 2000.(51) **Int. Cl.**⁷ **A23C 7/154**; A23L 2/44(52) **U.S. Cl.** **426/270**; 426/310; 426/324;
426/330.5; 426/599(58) **Field of Search** 426/270, 310,
426/324, 330.5, 599(56) **References Cited****U.S. PATENT DOCUMENTS**6,403,139 B1 * 6/2002 Sardo et al. 426/541
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Primary Examiner—Helen Pratt(74) *Attorney, Agent, or Firm*—Connolly, Boye, Lodge &
Hutz LLP(57) **ABSTRACT**Minimally processed fruits and vegetables are preserved by
use of a flavonoid. Cut and peeled fruits or vegetables are
sprayed or dipped in a solution containing a flavonoid and an
anti-oxidant such as ascorbic acid, erythorbic acid or alpha
lipoic acid. Juices are also preserved by the addition of a
flavonoid and ascorbic acid if it is not already present.**10 Claims, No Drawings**